



I K K Y U

# SATORI

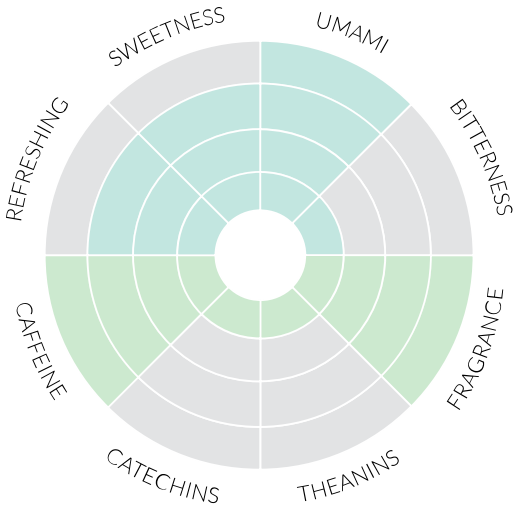
## *Premium Gyokuro*

SATORI is an exclusive and stunning dento hon gyokuro blend prepared exclusively for IKKYU by Kiya san, combining the exquisite Sae midori and Kirari 31 cultivars.

This gyokuro reflects the remarkable attention to detail of Kiya-san. The rich and invigorating tea has been shaded with natural rice straw "sumaki," which blocks at least 95% of the sunlight. Once one or more leaves appear from the new buds, the tea bushes are covered to block out sunlight.

Careful attention in preparation of this special tea, especially in relation to water temperature control, will bring out complex and enveloping notes of miso and nori with hints of citrus and nasturtium. You will be rewarded with a savory and umami-rich cup. Brewed at only 40C, SATORI yields great notes of iodine and fresh grass that will stay on your palate long after you have finished your cup.

### TASTING NOTES



**Shelf life unopened**  
8 months



**Shelf life opened**  
3 weeks

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YAME

# SATORI

*Premium Gyokuro*

BY KIYA YASUHIKO

YAME

KYUSHU



## PRODUCTION AREA

The most renowned plantations in Fukuoka prefecture are located in Yame area. Morning mists and river fogs are very frequent. Curtains of fog wrap green tea plantations, properly blocking sunlight.

This helps generating more amino acids (including theanine, glutamic acid, arginine, etc.) within the tea leaves. In addition, Yame enjoys an inland climate-high temperature during daytime and very cool and low temperatures at night.

## RECOMMENDED PREPARATION



Put **4g to 5g** (0.14oz) of tea leaves per person in a teapot (with a filter mesh).



Bring water to a boil. Quantity for 1 teacups : **40ml** (1.35oz) of water.



Pour the water in each cup and wait until temperature reaches **40°C** (yes : forty degrees Celsius) (104F).



Gently pour the water from the cups into the teapot, close the lid.



Allow the tea to brew for **120 seconds**. Do not stir.



Pour the tea slowly into the cups, a little at a time, until the last drop.

For the second and third brew use the same temperature **40°C (104F)** but brew only for **60 seconds !**